

# Taco Seasoning Mix



GF

You'll never go back to packet Taco Mix after this. It's obviously great for if you're making taco's but it's also good for if you want to make savoury mince too.

## How we'll use it this week

- Mexican Tortillas
- Mexican Fritters

## Ingredients

- 1/4 cup cumin
- 1 tblspn onion powder
- 1 tblspn garlic powder
- 1 tspn oregano leaves
- 1 tspn paprika
- good lashing of salt & pepper
- chilli powder to taste - note this is important. Start with 1 tblspn and increase gradually.



*BONUS: This will last for 6 months in your pantry.*

## Directions

1. Place all ingredients in a glass jar and shake like mad - this is great for the kids to do.

## Freezing / Storing Instructions

Store in air tight jar in the pantry.

## Another 2 ways to use this recipe

- Any mexican dish
- Savoury mince but add some passata to the mince to take away some of the bite.